

# Amherst Farmers' Market Guide

**Helping Vendors To Understand Amherst MA Farmers' Market**



## **Getting a Permit: An Overview**

- **Each Farmers' Market is run by a different Market Manager. Contact the manager of the market in which you want to participate and complete the required paperwork**
- **If you are the vendor of a food item that does not require a permit from the health department and you have the Market Manager's approval, you are ready to start selling!**
- **If you are selling a processed food, you can print out a farmers' market application, as required by the Health Department, at [www.amherstma.gov/health](http://www.amherstma.gov/health). Submit the application, along with any additional required paperwork, and the \$50 fee to the Amherst Health Department**

### **Amherst Farmers' Market**

**Downtown Amherst**

**April to November**

**Saturdays 7:30am to 1:30 pm**

**[www.amherstfarmersmarket.com](http://www.amherstfarmersmarket.com)**

### **Wednesday Market at Kendrick Park**

**Kendrick Park**

**May to October**

**Wednesdays 2:00pm to 7:00pm**

**<http://kendrickparkmarket.com>**

### **Amherst Winter Market**

**Amherst Middle School**

**December to March**

**Saturdays 10:00am to 2:00pm**

**[www.amherstwintermarket.com](http://www.amherstwintermarket.com)**



## **Safe handling practices for processed foods**

- **Foods requiring temperature control for safety must be held at or below 41°F or above 140°F and monitored by the vendor**
- **Vendors shall have a thermometer for each hot and each cold holding unit and have probe thermometers as needed if cooking at the market**
- **Handwashing sinks should be accessible (within 25') to vendors handling exposed, processed foods**
- **Ready-to-eat processed foods should only be handled with clean utensils or freshly gloved hands**
- **Samples shall be prepared in licensed kitchens and served in accordance to the MA state food safety guidelines**
- **Meat and poultry must be slaughtered in a federal or state licensed facility under inspection**
- **Food labels shall indicate the processing facility for meat and poultry, and also for canned goods (excluding jelly and jam) please contact the Health Department with any labeling questions**



### **Cooking at the Market\***

- **Complete the application process as required by the market to gain access as a vendor**
- **Complete the “Cooking at Market” application and submit the application along with the fee to the Amherst Health Department**
- **All foods must come from an approved source**
- **Vendors who cook at market shall be present on a weekly or bi-weekly basis throughout the season of the market**
- **Vendors who cook at the market shall have an approved kitchen facility as their base of operations**
- **Vendors with “Residential Kitchen” licenses are not permitted to do the following:**
  - **cooling and reheating prior to service**
  - **hot holding for more than two hours**
  - **service of leftovers**
- **Vendors with “Residential Kitchen” licenses are permitted sell the following:**
  - **Only non-potentially hazardous foods and foods which do not require refrigeration**
  - **Ingredients that are potentially hazardous foods, such as milk, cream, and eggs, may be used in food preparation for the public provided that the final product is not a potentially hazardous food**

\*There is no cooking permitted at winter market



## **F.A.Qs.**

### **Q. What is a processed food?**

**A. Any food item or items that have been cut, butchered, peeled, heated (cooked, baked, etc.), smoked, dried, cured, canned, or mixed with one or more other ingredients**

### **Q. What foods can I sell that don't require a permit from the Health Department?**

**A.**

- **Fresh whole produce**
- **Unprocessed/Raw Honey**
- **Maple Syrup**
- **Fresh Eggs (must be stored and maintained at 45° F)**

### **Q. Are there any special items that require additional permits?**

**A. Yes. Some items such as fish, shellfish, canned goods, (except for jelly and jam), and wholesale items require additional permits from the MA Department of Public Health (DPH). It's a good idea to contact the DPH ahead of time if you think you might need additional permits.**

### **Q. How much of what I sell is required to be sourced from local farms?**

**A. Each market has a different policy about the amount of foods required to be from local farms. Contact the manager of the market you want to sell at, or go to the website for that market to learn about their specific policy**

**Amherst Health Department**

**70 Boltwood Walk**

**Amherst, MA 01002**

**413-259-3077**